



Classic 25 Oven



Classic 25 Oven in black
Front (Above) & Back (Below)



The Classic 25 oven combines traditional appeal with contemporary performance suitable for both back bar and countertop cooking. The fan-assisted convection oven is highly efficient and offers great versatility for all your cooking needs. Not only will it produce delicious hot jacket potatoes time after time, the oven can also be used to prepare pizzas, pies, pastries – in fact anything you would cook in any other normal oven. Maximise your sales potential with the Classic 25 oven.

Features & Specifications

- Up to 50 total potato capacity (250g/8oz). 25 in main oven, plus a further 25 in the holding/display area above.
- Can cook full load of potatoes in approx 1 hour
- Thermostatically controlled 00 to 2500 C temperature range
- Illuminated storage / display area to hold and present jacket potatoes when ready to serve
- Slide out serving tray in top display area
- Built-in, wipe clean glass menu board; useful when used as a counter top
- Supplied with 2 wire trays
- Built-in audible timer
- Easy clean interiors including a removable base / crumb tray in the top holding area.
- Compact, small footprint: just 450mm x 440mm.

Technical Specification	
Height x Width x Depth (mm)	670 x 460 x 545
Footprint (mm)	450 x 440
Weight (kg)	38
Wattage	2445
Volts	220 - 230
Amps	13
Colours	Black (Powder coat) Stainless-Steel



Classic 25 Oven Stainless steel front & back

King Edward reserves the right to change product specification without prior notice.